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at Bordeaux, who were not drinkers, often swallowing only the best of the wines they applied to their lips, but who developed gastric and cerebral symptoms of chronic alcoholism, which were ameliorated on abandoning their duties as tasters. Wealthy people of Bordeaux are described as making wine a veritable cultus in the sense of having the most exquisite tastes for grades and varieties, having a special vocabulary for expressing faint nuances of tastes, and sometimes as consuming large quantities. Dr. Monache is made responsible for the statement that there are more deaths by apoplexy in Bordeaux than in any city of the world.

De la degustation des vins en Bourgogne. E. Marandon de Montyel.
An. Med.-Psychol. Jan., 1887.

A broad distinction should be made between professional tasters, most of whom, in Bourgogne, do not swallow a drop of the wine they taste, and sometimes rinse the mouth with water, and amateur or occasional tasters who swallow, and who soon, and after a surprisingly small quantity, experience symptoms of intoxication. The former can pursue their vocation all day without inconvenience. Those who swallow sometimes lapse to chronic alcoholism. The former sometimes acquire a disgust for most or all forms of alcohol. Those who have been wont to taste red wines and pass to white wines, often experience unfavorable effects. It is, however, tasters of tea and those kinds of white wine that need to be swallowed to be finely tasted who are most liable to professional intoxication.

L' encéphale, structure et description iconographiques du cerveau du cervelet et du bulbe. E. GAVOY.

The atlas part of this admirable work consists of fifty-five plates, drawn and reproduced by glyptography, of brain section only one millimeter apart, thirteen being sagittal, twenty-three being frontal, and the remainder horizontal. We are not told how the brains were prepared, the kind of cerebratome used, nor the kind of bath in which the fresh sections were immersed. The fibres are much more distinctly brought out than in Professor Dalton's similar series of sections of frozen brains directly photographed. The labor involved in the work of M. Gavoy must have been great. The text is introduced by a general account of the nervous system, and comprises altogether over 150 pages.

Die Messung von Schallstärken. STARKE. Philos. Studien Heft III.
1886.

By the aid of an ingenious mechanical device of Wundt, Starke showed that of two successive like sounds the second seems regularly greatest, perhaps on account of the rapid fading of the memory-image of the first, or perhaps by reason of the persistence of the first stimulus. This fact has entered as a source of error into nearly all previous measurements of sound. Eliminating this, the much doubted law of a simple proportion between the strength of sound and the product of height and weight is strictly valid, and thus Weber's law holds here within wide limits.